



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Vivian T. Chen, MSW, ScD  
Health Operations Director

## Health Department

## Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164  
web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

# Routine Food Inspection

V & J FOODS, INC.  
BURGER KING  
6544 N 76TH ST  
MILWAUKEE, WI 53223

January 2, 2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$0.00

Code Number	Description of Violation	Correct By
3-304.12	The ice scoop is being stored inside that large ice machine. To prevent hand contamination, the ice scoop cannot be stored in the ice machine. Provide an smooth and cleanable surface forthe ice scoop to be stored between use. It can be hung or placed inside a smooth and cleanable tray.	01/16/2008
5-402.11	There is no air gap installed on the ice machine drain. An air gap is required so that backflow waste does not siphon back into the ice unit in the case of a backup. Have a licensed plumber properly install an air gap for the ice machine drain. The air gap cannot be further than 30 inches from the ice basin. **the end of the ice drain needs to be above the drain-there needs to be space between the end of the drain to the drain hub or funnel**	01/16/2008
3-302.15	Raw vegetables are being washed in the sanitizer bin without a collander. Because there is no food prep sink installed, the tomatoes may be washed in the sanitizer bin of the 4 compartment sink provided that it is cleaned and sanitized before use and that a coolander is used do that the tomatoes do not touch the sides or the bottom of the basin. Instruct all employees the proper procedure for washing raw vegetables.	01/16/2008

### Inspection Notes

Notes: All mop water is required to be dumped when no longer in use.

Install a drain cover for the open drain in the back area (near the mop sink).

There is only one hand sink in the premise. Ensure that all employees wash hands when switching between tasks that can contaminate food (switching from raw to rte food or after handling waste). If hand washing procedures are not followed or is abused, a second hand sink will be required to be installed.



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Vivian T. Chen, MSW, ScD  
Health Operations Director

**Health Department**

**Consumer Environmental Health**

---

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164  
web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

On 1/2/2008, I served these orders upon V & J FOODS, INC. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)